

Syrah 2017

Variety: 100% Syrah.

Origin: Colchagua Valley - Apalta.

Vineyard of Origin: La Robleria Vineyard.

Block: 24

Soil: The first 50cm-layer is sandy clay, followed by a 1.5 metre layer of granite with stones. The slope has an inclination of 30%.

Vintage: Vintage 2017 was a very hot year, so the grapes ripened at least a couple of weeks earlier than in previous years. They had good levels of acidity, moderately low alcohol levels, optimal organoleptic qualities and aromas and ripe tannins.

Harvest: The harvest was carried out by hand in 12-kilogram boxes from March 1st to 30th, at the moment when the grapes presented an adequate ripeness, optimal levels of color, aromas and tannin ripeness. The clusters were then manually selected on the selection belt to fall by gravity into the tanks.

Fermentation: A pre-fermentative maceration was carried out at low temperatures to extract more color and aroma, then the must was fermented in stainless steel tanks at controlled temperature between 22 and 26°C.

Ageing: 100% of this wine was allowed to stand for 18 months in French oak barrels with extra-fine grain, where 33% of them were first-use, then the wine remained in the bottle for 8 months.

Technical Data:

Alc/Vol: 13.5% GL

pH: 3.26

Acidity: 5.09 g/L (Tartaric Acid)

Residual Sugar: 3.0 g/L

Ageing Potential: This wine is ready to drink now but can be stored for up to 10 years in optimum conservation conditions with potential for improvement in complexity. It is recommended to decant 30 minutes before consuming.

Winemaker Comments

Syrah Grey has a deep dark ruby color with violet hues. Intense aromas on the nose, soft notes of berries such as blueberries and blackberries, along with aromas of black pepper and also mineral notes, like graphite. Expressive mouth, good body, a structured wine that is given by a great presence of round, firm and mature tannins, that fill the mouth and leave it velvety with a pleasant fruity finish and a long persistence.

Serving Suggestion

It is recommended to drink at between 16-18 ° C. Accompany game meats such as deer, ostrich, wild boar, as well as pork and lamb.

